

Scope and Purpose

This information handout is intended to inform and educate hot food vendors and event organizers of the codes and standards for Outdoor Hot Food Vendors operating a food booth within the City of Everett. These requirements apply to single outdoor freestanding booths used for the cooking and serving of food products only. Cooking within tents containing seating or other uses is subject to additional requirements. All food vendors may be subject to inspection prior to an event. Failure to comply with the following regulations may result in closure of the location.

Notice: It is the responsibility of the event organizer to provide a copy of this document to all hot food vendors participating in their event/activity.

Flame Retardant Requirements

The top, sidewalls, and drops of the food booth shall be flame resistant or treated with a flame retardant in an approved manner.



FLAME RETARDANT

Location

Hot food vendor booths shall be separated from non-food booths, structures, vehicles, rides, or devices by no less than 20 feet. A fire break of 12 feet separating booths shall be provided for every seven booths or 700 square feet whichever is more restrictive.

Portable Fire Extinguishers

A portable fire extinguisher shall be provided for each food booth. The minimum size for the extinguisher is 2A 10B: C (5 lbs.). If a deep fat fryer is being used, a K TYPE extinguisher shall also be provided. Extinguishers shall have a current service tag.

Generators

Generators shall be located a minimum of 20 feet from tents or canopies. They shall also be isolated from contact with the public by approved means. The refueling of hot generators is not allowed.

(LPG) Fuel Tanks

Fuel tanks (LPG) shall be stored outside of the booth and any other structure a minimum of ten feet, when less than 500 gallons, and 25 feet, when greater than 500 gallons. Flammable and combustible liquids must be stored outside in approved containers and no less than 50 feet from tents, membranes, or stages.



Exception: A hot food vendor operating a food booth is permitted to have one tank at a maximum of 20 pounds in used and located at the booth.

All compressed gas fuel tanks shall be secured to prevent falling caused by contact, vibration or seismic activity by one of the following methods:

1. Securing containers, cylinders and tanks to a fixed object with one or more restraints.
2. Securing containers, cylinders and tanks on cart or other mobile device designed for the movement of compressed gas containers, cylinders or tanks.

Cooking Equipment

Bar-B-Ques: BBQ's are not permitted within ten feet of the food booth, structures, fuel, and/or other combustible materials. BBQs and similar devices shall be secured to prevent the public from getting within three feet.

Deep Fat Fryers: If deep fat fryers are to be used they shall be at least 18 inches from booth wall, and all other heating and or cooking devices. A K-Type fire extinguisher is required when deep fat fryers are used.

Gas Stoves: All gas stoves, BBQs and burners shall be listed by either Underwriters Laboratories (UL) or the American Gas Association (AGA).

Safe Operations

1. Staff working within a food booth shall be made aware of the locations of all fire extinguishers and trained in their use.
2. Food booths shall be free of combustible storage and keep in a neat and orderly condition.
3. A safe exiting pathway shall be provided for all staff in case of an emergency.